



UNIVERSITI PUTRA MALAYSIA

ANTIOXIDATIVE CONSTITUENTS OF *CENTELLA ASIATICA* L. URBAN

NORHAYATI BINTI YUSUF

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**ANTIOXIDATIVE CONSTITUENTS OF
CENTELLA ASIATICA L. URBAN**

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NORHAYATI BINTI YUSUF

**DOCTOR OF PHILOSOPHY
UNIVERSITI PUTRA MALAYSIA**

2011

ANTIOXIDATIVE CONSTITUENTS OF *CENTELLA ASIATICA* L. URBAN

By

NORHAYATI BINTI YUSUF

**Thesis Submitted to the School of Graduate Studies,
Universiti Putra Malaysia, in Fulfilment of the Requirements for the
Degree of Doctor of Philosophy**

September 2011



UPM

DEDICATION

To my husband: Azman Bin Jali

To my children: Akmal, Amirul and Alia

To my Parents: Haji Yusuf Haji Adam and Hj Aishah @ Halimah Awang Mat

To my brothers and sisters

To all who sacrificed and supported me throughout my studies

Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfilment of the requirements for the Degree of Doctor of Philosophy

ANTIOXIDATIVE CONSTITUENTS OF *CENTELLA ASIATICA* L. URBAN

By

NORHAYATI BINTI YUSUF

September 2011

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Faculty: Faculty of Science

Antioxidants present in fruits and vegetables are well known to contribute to the defense mechanisms against oxidative stress. *Centella asiatica*, locally known as pegaga is claimed to have high antioxidant as well as medicinal properties. In spite of extensive studies made on the triterpenes production associated with the healing properties of this plant, the protective natural antioxidative constituents have rarely been studied. The influence of the medium composition and physical factors on the production of antioxidant activity has not been reported. Thus, this study was carried out to determine the antioxidative constituents and antioxidative properties of twelve accessions of *C. asiatica* intact plants as well as callus cultures in response to treatment with 0, 10, 25 and 50 μM of paraquat (PQ) for five days. Apart from that, the production of α -tocopherol, ascorbic acid and carotenoid content were also studied by manipulating the biochemical and physical culture growth conditions.

Results obtained from the studies revealed that the antioxidative constituents of *C. asiatica* intact plants and cultures vary significantly between the accessions.

Accession CA03 exhibited the highest concentrations of ascorbic acid and glutathione while CA10 produced the highest concentration of α -tocopherol and carotenoid. The antioxidants studied were also successfully detected in cultures of *C. asiatica* with CA08 callus being most dominant in ascorbic acid and α -tocopherol, while CA12 callus was highest in carotenoid content; no significant differences were observed in the glutathione content of the calluses. The amounts of the non-enzymatic antioxidants were significantly higher in cell cultures compared to the leaf tissues except for carotenoid content. Specific activities of superoxide dismutase (SOD), catalase (CAT) and glutathione reductase (GR) were high in CA03, but they had lower ascorbate peroxidase (APX) specific activity. On the other hand, large variation was observed in the specific activities of the antioxidative enzymes in callus cultures with CA09 showing higher specific activities of SOD and CAT while CA01 and CA11 demonstrated higher activities of GR. Moreover, the APX specific activity was found to be higher in CA02 and CA08 compared to other accessions. CAT, GR and APX specific activities were found to be higher in callus cultures while contrasting results were observed for SOD. Assays on total antioxidants, scavenging effect on 1,1-diphenyl-2-picrylhydrazyl (DPPH) radicals and superoxide radicals showed that both *C. asiatica* intact leaves and calluses possessed lower activities compared to control. In contrast, almost all leaf accessions showed excellent scavenging effect on hydroxyl radicals compared to the calluses. In response to PQ treatment, the leaf chlorophyll content decreased subsequently with the progress of necrosis. Hydrogen peroxide in CA03 leaf and callus were significantly induced at early phase of treatment and further decreased at the end of experiment, while PQ treatment had no

significant effect on the level of malondialdehyde (MDA) and electrolyte leakage. Contrasting patterns were observed in other accessions. Furthermore, the viability and growth of cell cultures decreased significantly with increased PQ concentrations and time of exposure. The above results indicated that CA03 was the most robust accession and considered as a tolerant accession. Further studies on the effect of PQ on the antioxidants using CA03 concluded that oxidative stress caused by PQ triggered the production of α -tocopherol and carotenoid content as well as CAT and GR specific activities while significantly lowered the production of ascorbic acid and APX specific activity. Manipulating the physical and biochemical culture conditions managed to produce higher concentrations of ascorbic acid, α -tocopherol and carotenoid content of *C. asiatica* calluses. Further studies concluded that combination of 3.0 mg/l 2,4-Dichlorophenoxyacetic acid (2,4-D) with 1.0 mg/l kinetin was found to be the best plant growth regulator (PGR) combination for inducing ascorbic acid, α -tocopherol and carotenoid productions. Studies on the effect of medium composition revealed that full strength MS medium with 30-40 g/l sucrose, with addition of 0.5 to 1.0 g/l casein hydrolysate was the most favorable medium composition in enhancing the productions of all antioxidants studied. Varying the pH of the medium from 5.1 to 5.9 did not significantly affect the antioxidants produced. Higher light intensities with continuous illumination increased the production of ascorbic acid and α -tocopherol while calluses incubated in dark condition were able to trigger carotenoid production. The above results indicated that the antioxidants produced can be modulated by manipulating the medium composition, PGR combination and environmental conditions in *in vitro* cultures of *C. asiatica*.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk Ijazah Doktor Falsafah

**KANDUNGAN BAHAN-BAHAN ANTIOKSIDA *CENTELLA ASIATICA* L.
URBAN**

Oleh

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Antioksidan yang terdapat di dalam buah-buahan dan sayur-sayuran diketahui menyumbang kepada mekanisme pertahanan terhadap tegasan oksidatif. *Centella asiatica*, dikenali sebagai pegaga oleh masyarakat tempatan, dipercayai tinggi dengan nilai antioksidatif dan juga perubatan. Kajian secara meluas telah dijalankan terhadap penghasilan triterpena yang berkaitan dengan unsur-unsur penyembuhan dalam tumbuhan ini, walaubagaimanapun, kajian terhadap kandungan antioksidan semulajadi di dalam tumbuhan ini masih berkurangan. Pengaruh komposisi media dan juga faktor fizikal ke atas aktiviti penghasilan antioksidan juga belum dilaporkan. Oleh itu, kajian ini dijalankan untuk menentukan kandungan dan sifat antioksidatif dua belas aksesori pokok induk dan kultur kalus *C. asiatica* sebagai tindakbalas terhadap rawatan dengan 0, 10, 25 and 50 μM paraquat (PQ) selama lima hari. Selain daripada itu, penghasilan α -tokoferol, asid askorbik dan karotenoid juga dikaji dengan memanipulasi faktor biokimia dan fizikal keadaan pengkulturan.

Keputusan kajian menunjukkan kandungan antioksidan di dalam pokok induk dan kultur kalus adalah berbeza di antara aksesori. Aksesori CA03, mengandungi kepekatan asid askorbik dan glutathion yang paling tinggi manakala CA10 tinggi dengan α -tokoferol dan karotenoid. Kandungan antioksidan juga telah berjaya dikesan di dalam kultur kalus dimana kalus CA08 dominan dengan asid askorbik dan α -tokoferol manakala CA10 tinggi dengan karotenoid, tiada perbezaan direkodkan untuk kandungan glutathion kultur kalus. Akaun antioksidan bukan enzim adalah lebih tinggi di dalam kultur sel berbanding dengan tisu daun kecuali untuk kandungan karotenoid. CA03 tinggi dengan aktiviti spesifik enzim superoksida dismutase (SOD), katalase (KAT) dan glutathion reduktase (GR), walaupun bagaimanapun, aktiviti spesifik enzim askorbat peroksida (APX) adalah berkurangan. Selain itu, terdapat perbezaan yang besar pada aktiviti spesifik enzim antioksidan kultur kalus dimana CA09 tinggi dengan aktiviti spesifik enzim SOD dan KAT manakala CA01 dan CA11 menghasilkan aktiviti enzim GR yang lebih tinggi. Sebagai tambahan, aktiviti spesifik enzim APX adalah lebih tinggi di dalam aksesori CA02 dan CA08 berbanding dengan aksesori yang lain. Aktiviti spesifik enzim KAT, GR dan APX adalah lebih tinggi di dalam kultur kalus, keputusan yang berbeza di dapati untuk aktiviti spesifik enzim SOD. Asai untuk jumlah antioksidan, kesan pemerangkapan radikal DPPH dan superoksida menunjukkan kedua-dua pokok induk dan kultur kalus mempunyai aktiviti pemerangkapan yang rendah berbanding kawalan. Hampir kesemua tisu daun menunjukkan kesan pemerangkapan radikal hidroksil yang lebih baik berbanding dengan kultur kalus. Sebagai tindakbalas terhadap rawatan PQ, kandungan klorofil daun berkurangan dengan peningkatan nekrosis. Kandungan hidrogen peroksida di

dalam daun dan kalus CA03 meningkat pada awal fasa rawatan dan semakin berkurangan pada akhir fasa eksperimen, manakala rawatan PQ tidak memberi kesan ke atas paras malondialdehida (MDA) dan kebocoran elektrolit. Corak penghasilan yang berbeza di dapati pada aksesori yang lain. Viabiliti dan pertumbuhan kultur sel semakin menurun dengan peningkatan kepekatan dan masa pendedahan kepada PQ. Keputusan di atas menyimpulkan bahawa CA03 adalah aksesori yang paling tegar dan rintang terhadap rawatan PQ. Kajian selanjutnya mengenai kesan PQ ke atas enzim antioksidan menggunakan CA03 menunjukkan tegasan oksidatif yang dicetuskan oleh PQ merangsang penghasilan α -tokoferol dan karotenoid serta aktiviti spesifik enzim KAT dan GR manakala penghasilan asid askorbik dan APX direncatkan. Manipulasi faktor biokimia dan fizikal keadaan pengkulturan berupaya meninggikan penghasilan asid askorbik, α -tokoferol dan karotenoid. Kombinasi 3.0 mg/l 2,4-Dichlorophenoxyacetic acid (2,4-D) dengan 1.0 mg/l kinetin merupakan kombinasi hormon tumbuhan terbaik untuk menggalakkan penghasilan asid askorbik, α -tokoferol dan karotenoid. Kajian terhadap kesan komposisi media menunjukkan media MS yang mengandungi 30-40 g/l sukrosa, dengan penambahan 0.5 hingga 1.0 g/l casein merupakan komposisi media terbaik untuk mengaruh penghasilan kesemua antioksidan yang dikaji. Mempelbagaikan pH media dari 5.1 hingga 5.9 tidak memberi kesan ke atas penghasilan antioksidan. Intensiti cahaya yang tinggi dengan pencahayaan berterusan meninggikan penghasilan asid askorbik dan α -tokoferol manakala kalus yang dieramkan dalam keadaan gelap berupaya meningkatkan kandungan karotenoid. Keputusan kajian di atas menunjukkan bahawa penghasilan

antioksidan boleh diubahsuai dengan memanipulasikan komposisi media, kombinasi hormon dan keadaan persekitaran kultur *in vitro* *C. asiatica*.



ACKNOWLEDGEMENTS

In the name of ALLAH, the most merciful, the most gracious and beneficent. Praise and thank the Almighty God for His willingness that made the completion of this study possible.

I would like to express my sincere gratefulness and appreciation to my supervisors Dr. Misri Kusnan and Associate Professor Dr. Nor'Aini Mohd. Fadzillah for their advise, guidance, support and tremendous help throughout my study. The appreciation and gratitude are also extended to Prof. Dr. Maziah Mahmood and Dr. Faridah Qamaruz Zaman who served as the committee members and providing valuable guidance and encouragement throughout this study.

I am deeply indebted many individuals who assisted me in my work, foremost among them Madam Indu Bala from MARDI for providing me with the experimental plants, En. Hidir Hashim and Pn. Norijah Kassim for the technical assistance, Dr. Mariam, Dr. Noraznawati, Dr. Faridah and Dr. Jamilah who have been there as a sounding board, reader and critic throughout the writing of the thesis.

I cannot leave this page without expressing my special appreciation to the person who, more than any other individual made this thesis possible: my parents, my husband, Azman and my children, Akmal, Amirul and Alia for their understanding, profound love, sacrifices and tremendous support.

Finally, I also cannot thank enough my colleagues Intan, Chai, Salina, Nurul, AA, Mei Han, Anna, Sobri and Wong who generously shared the ideas, offered numerous suggestions which improved the thesis and especially their friendship.



I certify that a Thesis Examination Committee has met on 12 September 2011 to conduct the final examination of Norhayati Binti Yusuf on her thesis entitled “Antioxidative Constituents of *Centella asiatica* L. Urban” in accordance with the Universities and University Colleges Act 1971 and the Constitution of the Universiti Putra Malaysia [P.U. (A) 106] 15 March 1998. The Committee recommends that the student be awarded the Doctor of Philosophy.

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DECLARATION

I declare that the thesis is my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously, and is not concurrently, submitted for any other degree at Universiti Putra Malaysia or at any other institution.

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NORHAYATI BINTI YUSUF

Date: 12 September 2011

TABLE OF CONTENTS

		Page
	DEDICATION	ii
	ABSTRACT	iii
	ABSTRAK	vi
	ACKNOWLEDGEMENTS	x
	APPROVAL SHEETS	xii
	DECLARATION FORM	xiv
	LIST OF TABLES	xix
	LIST OF FIGURES	xxii
	LIST OF PLATES	xxiii
	LIST OF ABBREVIATIONS	xxiv
CHAPTER		
1	INTRODUCTION	1
	1.1 Objectives of Research	5
2	LITERATURE REVIEW	6
	2.1 Common Names of <i>C. asiatica</i>	6
	2.2 Morphological Description	7
	2.3 Ecology	7
	2.4 Chemical Constituents	10
	2.4.1 Triterpenoid Compounds	10
	2.4.2 Volatile Oils	11
	2.4.3 Other Compounds	11
	2.5 Various Uses of <i>C. asiatica</i>	12
	2.5.1 Medicinal Uses	12
	2.5.2 Pharmacological Uses	13
	2.5.3 Commercial Production of <i>C. asiatica</i>	15
	2.6 Oxidative Stress in Plant	18
	2.7 Antioxidants in Plants	19
	2.8 Reactive Oxygen Species (ROS) Generation in Plants	23
	2.8.1 Superoxide Radical	25
	2.8.2 Hydrogen Peroxide	26
	2.8.3 Hydroxyl Radical	28
	2.8.4 Singlet Oxygen	29
	2.8.5 Peroxyl Radicals	29
	2.9 Lipid Peroxidation	30
	2.10 Antioxidative Systems of Plants	34
	2.10.1 Enzymatic Antioxidant Defense Systems	34
	2.10.2 Non-enzymatic Antioxidants Defense Systems	41

2.11	Secondary Plant Metabolites as Antioxidants	50
2.11.1	Phenolics	50
2.11.2	Terpenoids	51
2.11.3	Alkaloids	51
2.12	Alternative Oxidase	52
2.13	Cooperation Between Different Antioxidant Systems	52
2.14	Response of Plant Defense Mechanisms to Herbicides Treatment	53
2.15	Transgenic Approach to Develop Oxidative Stress-Tolerant Plants	58
2.16	Improving Antioxidants Production in Plants	61
2.16.1	Manipulation of Factors (Physical and Biochemical) that Can Influence the Biosynthetic Pathways Leading to the Formation of Antioxidant Compounds (Ascorbic Acid, α -Tocopherol and Carotenoids)	62
2.16.2	Manipulation of Plant Growth Regulators	62
2.16.3	Manipulation of Carbon Source and Its Concentration in the Medium	65
2.16.4	Manipulation of Mineral Salt Concentration in the Medium	66
2.16.5	Manipulation of Precursors Feeding	67
2.16.6	Manipulation of Elicitors	68
2.16.7	Manipulation of Environmental Conditions	69
3	MATERIALS AND METHODS	
3.1	Plant Materials	72
3.2	Callus Initiation and Maintenance	77
3.2.1	Sterilization of Explants	77
3.2.2	Culture Medium and Culture Condition	77
3.2.3	Growth of the Callus	80
3.2.4	Viability of the Callus	80
3.3	Antioxidant Enzyme Assays	81
3.3.1	Superoxide Dismutase (SOD) Assay	81
3.3.2	Ascorbate Peroxidase (APX) Assay	82
3.3.3	Catalase (CAT) Assay	82
3.3.4	Glutathione Reductase (GR) Assay	83
3.3.5	Measurement of Total Protein	84
3.4	Antioxidant Assays	85
3.4.1	Determination of α -Tocopherol	85
3.4.2	Determination of Ascorbate	86
3.4.3	Glutathione Assay : Measurement of Total, Oxidized and Reduced Glutathione	86
3.4.4	Determination of Total Carotenoids	88

3.5	Antioxidative Properties of <i>C. asiatica</i> Leaf Tissues and Callus Cultures	88
3.5.1	Paraquat (PQ) Treatment	88
3.5.2	Callus Growth and Viability	89
3.5.3	Chlorophyll Content	89
3.5.4	Hydrogen Peroxide Assay	90
3.5.5	Lipid Peroxidation Assay	90
3.5.6	Conductivity	91
3.5.7	Necrosis	92
3.6	Antioxidative and Free Radical Scavenging Activities of <i>C. asiatica</i> Leaf Tissues and Callus Cultures	92
3.6.1	Preparation of Plant Extracts	92
3.6.2	Antioxidant Activity	92
3.7	Free Radical Scavenging Assays	93
3.7.1	Scavenging Effect on DPPH Radical	93
3.7.2	Scavenging Effect on Superoxide Radicals	94
3.7.3	Scavenging Effect on Hydroxyl Radicals	94
3.8	Effect of Different Physical and Biochemical Factors on the Production of α -Tocopherol, Ascorbic Acid and Carotenoid Content in <i>C. asiatica</i> Callus Cultures	95
3.8.1	Callus Initiation and Maintenance	95
3.8.2	Callus Treatments	96
3.8.3	Effect of Plant Growth Regulator(s)	96
3.8.4	Culture Conditions	97
3.8.5	Light Intensities	97
3.8.6	Light Photoperiods	98
3.8.7	pH Values	98
3.9	Statistical Analysis	98
4	RESULTS	99
4.1	Initiation of <i>C. asiatica</i> Callus Cultures	99
4.1.2	The Growth of Callus	99
4.2	Antioxidative Constituents of <i>C. asiatica</i> Leaf Tissues and Callus Cultures	100
4.2.1	Ascorbic Acid, α -Tocopherol and Carotenoids content	100
4.2.2	Glutathione content	103
4.2.3	Superoxide Dismutase (SOD), Catalase (CAT), Glutathione Reductase (GR) and Ascorbate Peroxidase (APX) Specific Activities	107
4.3	Antioxidative and Free Radical Scavenging Activities of <i>C. asiatica</i> Leaf Tissues and Callus Cultures	111
4.4	Antioxidative Properties of <i>C. asiatica</i> Leaf Tissues and Callus Cultures	115
4.4.1	Antioxidative Properties of <i>C. asiatica</i> Leaf Tissues	115

4.4.2	Antioxidative Properties of <i>C. asiatica</i> Callus Cultures	133
4.4.3	Non-Enzymatic and Enzymatic Antioxidant in Leaf and Callus of <i>C. asiatica</i>	163
4.5	Manipulation of Factors (Physical and Biochemical) that can Influence the Biosynthetic Pathways Leading to the Formation of Antioxidant Compounds (Ascorbic Acid, α -Tocopherol and Carotenoids)	170
4.5.1	Effect of Plant Growth Regulators	170
4.5.2	Effect of Different Culture Conditions	182
4.5.3	Effects of Light Photoperiods and Intensities	185
5	DISCUSSION	188
6	SUMMARY, CONCLUSION AND RECOMMENDATIONS FOR FUTURE RESEARCH	231
	REFERENCES	235
	APPENDICES	276
	BIODATA OF STUDENT	284
	LIST OF PUBLICATIONS	285